

Product - Specification

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Reg-No.: Sp204131d

Rev-No.: d

Printing Date: 15. June 2026

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Product / Trading-Name: **Avocado oil refined organic DE-ÖKO-001**

Description: Avocado oil organic is fatty oil obtained from the fruits of the *Persea americana* Miller (Lauraceae) by expression or any other suitable mechanical process. It is then refined.

Product No.: 204131

CAS No.: 8024-32-6

EINECS No.: 232-428-0

INCI Name: *Persea Gratissima* Oil

Properties: A clear yellow to yellow-green oil with a low viscosity. Turbidity may occur even at temperatures only slightly below room temperature.

Parameter	Method	Unit	Value
Physical and Chemical Characteristics			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 1,0
peroxide value	Ph. Eur. [2.5.5]	meq O2/kg	max. 15,0
refractive index (20 °C)	Ph. Eur. [2.2.6]		ca. 1,469
relative density (20 °C)	Ph. Eur. [2.2.5]		ca. 0,916
colour (Gardner)	EN 1557		max. 4,0
alkaline impurities	Ph. Eur. [2.4.19]		complies with
iodine value	Ph. Eur. [2.5.4]	g I2/100g	75,0 - 95,0
saponification value	Ph. Eur. [2.5.6]	mg KOH/g	187,0 - 197,0
unsaponifiable matter	Ph. Eur. [2.5.7]	%	max. 2,0

Fatty Acid Composition (GC of FAMES)

< C 16	Ph. Eur. [2.4.22]	%	max. 2,0
16:0 palmitic acid	Ph. Eur. [2.4.22]	%	5,0 - 25,0
16:1 palmitoleic acid	Ph. Eur. [2.4.22]	%	1,0 - 12,0
18:0 stearic acid	Ph. Eur. [2.4.22]	%	max. 3,0
18:1 oleic acid	Ph. Eur. [2.4.22]	%	50,0 - 74,0
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	6,0 - 20,0
18:3 linolenic acid	Ph. Eur. [2.4.22]	%	max. 3,0
other fatty acids	Ph. Eur. [2.4.22]	%	max. 2,0

Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.

Created:	PS	Checked:	AW	Released:	MD
Date:	01.06.26	Date:	01.06.26	Date:	01.06.26

